

contain kernels almost as sweet as the Spanish chestnut. These acorns are sold in the markets of Canton and Hongkong in large quantities and are keenly relished, not only by the orientals, but also by Europeans. Although difficult to predict how hardy this species will be in America, it is worthy of trial in all regions where citrus fruits can be grown. A single specimen at my place in Maryland lived through two winters and grew slowly, although the temperature dropped to -17° F. It succumbed the third winter, however, although it was a very mild open one." (*Fairchild*.)

For an illustration of the hard-shelled edible acorns of this evergreen Chinese oak, see Plate VI.

35321. OPUNTIA FICUS-INDICA (L.) Miller. Prickly pear.

From Valparaiso, Chile. Presented by Mr. W. F. Wight, of the Bureau of Plant Industry. Received May 14, 1913.

Cuttings.

35322. CAPSICUM ANNUUM L. Red pepper.

From Budapest, Hungary. Presented through Mr. F. E. Mallett, vice consul general. Received May 15, 1913.

"Seeds from the Kalocsa district."

35323. MIDA ACUMINATA (R. Br.) Kuntze. Quandong.
(*Fusanus acuminatus* R. Br.)

From Sydney, New South Wales, Australia. Purchased from Anderson & Co. Received at the Plant Introduction Field Station, Chico, Cal., March 10, 1913.

"The quandong, which is found in all the States of the Commonwealth except Tasmania, is a beautiful evergreen tree, finally attaining a height of about 30 feet. It has opposite lance-shaped leaves, mostly 2 or 3 inches long, and rather numerous insignificant flowers arranged on small, terminal branches. These are succeeded by globular fruits, about three-fourths of an inch in diameter, of a reddish color when ripe, and in that condition are often called 'native peaches.' When the quandong is carrying a crop of fruit the smaller branches often become pendulous from the weight of it, and then the tree is decidedly ornamental and produces a very fine effect in the landscape. The succulent outer part of the fruit is acidulous, but can be made into an excellent preserve and jelly, having a flavor somewhat similar to guava conserve. It can also be used for tarts or pies or served with cream. The outer covering, after the nuts have been extracted, may be dried either in the sun or in an evaporator. The nuts, which are called quandongs, have edible and nutritious kernels of a very pleasant flavor. They contain a large percentage of oil, which burns readily, producing a bright light. The oil can be expressed from the kernels by ordinary methods, and may eventually prove of considerable commercial importance. The hard, curiously and deeply pitted nuts are often pierced and strung as necklaces, bracelets, and other ornaments and are much prized for such purposes. These inland quandongs must not be confounded with those that grow in the warmer coast districts, for they are produced on a different kind of tree, of which the botanical name is *Elaeocarpus grandis*. The trunk of the inland quandong is not of great dimensions, for it rarely exceeds 8 or 9 inches in diameter. Its timber is hard, close in the grain, not liable to split or warp, and when mature of a yellowish color. It is easy to work, and on being freshly cut or reworked emits a pleasant fragrance. It is suitable for turnery and cabinet work, and has been recommended for wood engraving. The smooth surface takes a fine polish. At one time the wood of the quandong was employed by the aborigines in the interior to produce fire, and the fruit, including the nut, constituted